

## PETITS PLATS

### Starters

AIL Garlic bread	3.5
OLIVES "Petits Lucques"	3
PAIN Sourdough bread & Brittany salted butter	2
GF Gluten free toast	2.5
BONE Bone marrow & toast <small>(Allow 20 minutes minimum)</small>	8
GATEAU DE CRABE Warm crab cake, coriander & leaves salad, spicy tomato salsa	9
LES ESCARGOTS Snails with garlic butter & aromatic juice	8.5
FOIE GRAS CHAUD Seared hot foie gras, apple, lime & chestnuts	12
CROTTIN DE CHÈVRE Goat's cheese "crottin" toasted with honey, grilled courgette & confit pepper	8

## CHARCUTERIE

CHARCUTERIE Saucissons & sausages	9
MOUSSE DE VOLAILLE Chicken liver and foie gras parfait	6
FOIE GRAS Duck foie gras terrine, dry fruits & salted almond, French brioche	11
CAMPAGNE Country terrine, onion marmalade	7

## SOUPE

SOUPE À L'OIGNON Onion soup with Emmenthal	5.5
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We aim to provide our patrons with the freshest ingredients; some preparations may at times become unavailable  
Please inform the staff of any allergies



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## APERITIF - MAISON -

GAZETTE SUPER-ROYAL 5  
Sparkling wine, cassis & Raspberry purée

## POISSONS & LEGUMES

### Fish and Veggies

CABILLAUD Roast cod marinated in soy sauce & sesame, stir-fry mix vegetables	16
PETITE SOLE Grilled slip sole	19
LES MOULES Marinières mussels <small>(Starter size 6.5)</small>	12
RISOTTO Calamari risotto "à la provençale" with garlic & tomato <small>Also available with seasonal vegetables 12</small>	14
TARTE TOMATE Tomato & mustard tart, basil dressing	10.5
BOURATINE Grilled vegetables salad, served warm with basil & cashew nuts	12

## TARTARE GAZETTE

Hand cut beef tartare (Skirt & Fillet)  
with Gherkins, parsley, onion & capers  
-Spiced at your table-  
Starter 9.5 Main course 18

## SALADES

QUINOA Quinoa, tiger prawns, grapefruit, cashew nuts, chives, cherry tomato <small>(Make it veggie 7.5)</small>	9.5
SALADE GAZETTE Black lentil, spinach, smoked duck, lime, ginger	9.5
LA CEASAR Baby cos lettuce, chicken, anchovy, croutons, parmesan & poached egg <small>(Without chicken 6.5)</small>	8

## GRILLADES

### Grilled

Le BURGER GAZETTE With tomato marmalade, Emmenthal & Roquefort cheese	11
BAVETTE Skirt steak (200 grs)	13
ENTRECÔTE Ribeye Steak (230 grs)	17.5
CHATEAUBRIAND Fillet cut <small>(For 1 or 2)</small>	23/pers
SAUCISSE Pork & liver sausage (200 grs)	11
PORC Pork belly on the grill, apple compote & onion chipotle	15
CANARD Duck breast, marinated with honey & spices, straw potatoes	18
POULET BRETON Chicken breast, lemon, garlic & ginger, buttered crushed potatoes	15

Our Beef is a breed of French Charolais and Black Angus, 100% grass fed, it is naturally reared in Surrey and aged for 28 days. Our Chicken is 100% cornfed

## SAUCES & TOPS

Seared Foie gras Slice	9.5
Melted Roquefort Slice	4
Bone Marrow <small>(Min 20 minutes)</small>	4.5
Sauce au Poivre	1
Sauce « Moutarde »	1
Béarnaise « Maison »	1
Shallots & jus	1

## VEGS & POTATOES

Green Lettuce Salad	2.5
Mixed salad	2.5
Green Beans	3.5
Baby Spinach & Garlic	3.8
Provençal Garlic Tomato	3.8
Frites "GAZETTE"	3.5
Buttered Mash Potato	3.8
Gratin Dauphinois	4

## LA JOURNEE

### Breakfast and brunch

AVAILABLE BEFORE 6PM

-Make it gluten free, tell your waiter-

VERT Poached eggs, avocado & chia seeds, multigrain tartine	7.5
ROUGE Scrambled eggs, red onion & chorizo, avocado on toast	9
FULL FRENCH Fried eggs, sautéed potatoes with mushroom & tomato, bacon, black pudding & muffin	9.8
FULL DUCK Shredded BBQ duck on toast, poached duck egg	9.5
FULL CHEESE Three cheeses omelette (Parmesan, Emmenthal & goat cheese)	7.5
COCOTTE MEURETTE Fried eggs & toast garnished with pancetta & mushroom in red wine sauce	6.5
NAUGHTY BENEDICTE Bacon, hollandaise, multigrain tartine	8.5
ROYALE Smoked salmon, Espelette pepper hollandaise, multigrain tartine	9.5
CROQUES Croque-Monsieur 7 Croque-Madame	7.5
BAGUETTE Bacon, fried eggs & tomato salad, fries	9.8

## SWEET BRUNCH

CRÊPES Lemon & sugar /Nutella	5
WAFFLE Crushed nuts, caramel sauce & ice cream	7.5
FROMAGE FRAIS Greek yogurt, granola & fruits with our own jam	6.5
LA MADELEINE GAZETTE Large Madeleine "cooked now" served with honey or chocolate sauce	1.4 <sup>each</sup>
VIENNOISERIE Freshly baked Croissant / Pain au chocolat	1.7
BAGUETTE Baguette, "homemade" jam, salted butter	2.5

-Our jams are made here but also available to take home, ask our people-

A 12.5% discretionary service charge Applies  
Pricing includes VAT at 20%



LA PETITE  
HISTOIRE

GAZETTE is a French story made possible by the opportunities of a great city.

French born Chef Pascal & Maitre d' Walter met working in the London restaurant world more than 20 years ago. Having worked for the best chefs, they craved a rural French brasserie, a village café in the heart of London's busy quarters.

From the likes of Michel Rostang, Alain Ducasse and other mentors, they kept the rigor, respect for ingredients and pride of the terroirs to create a relaxed environment celebrating fun around the act of eating, the excitement for food discovery and being together around a garnished table, often in pure simplicity.

Everything on our menu is produced in our kitchen by London chefs from around the world. Chef Pascal takes pride and time in sourcing the best possible ingredients through suppliers that have followed him for many years.

Training takes a large part of our time, therefore our teams are made of real professionals as well as eager beginners, to whom we hope to transmit our passion for this industry.